
FOOD SAFETY
Practise food safety methods in a food business

level:	2
credit:	4
final date for comment:	September 2008
expiry date:	December 2009
sub-field:	Hospitality
purpose:	<p>This unit standard is for all people working, or preparing to work, in a food business, and includes a basic understanding of practices that result in safe food.</p> <p>People credited with this unit standard are able to: maintain effective personal hygiene when working with food as per establishment requirements; prevent cross contamination in a food business; and measure, record, and act on temperature of high risk food.</p>
entry information:	Open.
accreditation option:	Evaluation of documentation and visit by NZQA and industry.
moderation option:	A centrally established and directed national moderation system has been set up by the Hospitality Standards Institute.
special notes:	<p>1 Definitions</p> <p><i>food preparation</i> – for this unit standard food preparation means heating food or putting it into a heated holding cabinet;</p> <p><i>food business</i> – an operation that engages in the production, manufacture, preparation, packaging, storage, handling, transport, distribution, or sale of food whether for profit or not;</p> <p><i>establishment requirement</i> – any policy, procedure, process or agreed requirement, either written or oral, that is made known to the candidate prior to assessment in this unit standard;</p>

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storage area – an area, refrigerated or unrefrigerated, used for the storing or transport of food;

critical limits – a criterion (for example a cooking temperature or time, or a refrigerator temperature) that must be met in order to ensure food safety.

- 2 Legislation and regulations to be complied with include but are not limited to Food Hygiene Regulations 1974, Food Act 1981 and any food safety programmes recognised by this Act, Food Act Amendment 1996, Health and Safety in Employment Act 1992, and any subsequent amendments.
- 3 All elements are to be assessed by observation and/or questioning as appropriate.

Elements and Performance Criteria

element 1

Maintain effective personal hygiene when working with food as per establishment requirements.

performance criteria

- 1.1 Body, clothing, and footwear are clean and prepared for work, before, and during, working with food, according to establishment requirements.

Range: body – hands and nails clean, nail enamel removed, jewellery removed, hair contained.
- 1.2 Hands and nails are cleansed after carrying out unhygienic activities.

Range: unhygienic activities may include – visit to the toilet, smoking, nose blowing, handling rubbish, handling money, handling chemicals, handling raw food.
- 1.3 Skin conditions that may cause contamination, including cuts and open wounds, are effectively covered.

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- 1.4 Effective ways for dealing with illness that may cause contamination of food are explained in terms of establishment requirements.
- Range: illness must include but is not limited to – vomiting, diarrhoea, sinus infections, colds and flu, Hepatitis A.
- 1.5 Work habits that prevent contamination are identified and practised according to establishment requirements.
- Range: habits practised may include – use of disposable gloves, use of tongs, sampling food with clean utensils, use of hygienic hand drying facilities.
- 1.6 Personal habits that may cause contamination are identified and not practised.
- Range: habits – scratching, touching hair, touching nose, touching mouth, spitting.

element 2

Prevent cross contamination in a food business.

performance criteria

- 2.1 Work area and equipment are maintained in a clean and sanitised condition using correct cleaning procedures in accordance with establishment requirements, with cleaning agents prepared and used to manufacturers' instructions.
- 2.2 Food items are maintained within expiry date and handled under conditions to prevent contamination, appropriate for food type.
- Range: handling method must include but is not limited to – received, stored, food preparation, transferred.
- 2.3 Rubbish is removed and stored in covered containers in designated areas in accordance with establishment requirements.
- 2.4 Pests are identified and operational procedures to prevent infestation are explained in terms of establishment requirements.
- Range: pests – insects, rodents, domestic animals, birds.

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element 3

Measure, record, and act on temperature of high risk food.

performance criteria

- 3.1 Critical limits for temperature and time in different conditions are identified and explained in accordance with establishment requirements and legislation.
- Range: conditions – uncooked, cooked, re-heated.
- 3.2 Thermometers are used to measure temperature of high risk food, and the measurements are recorded in accordance with establishment requirements.
- Range: high risk food – uncooked, cooked, re-heated.
- 3.3 If necessary, corrective action is taken and/or reported to comply with establishment requirements and legislation.

Comments on this unit standard

Please contact the Hospitality Standards Institute information@hsi.co.nz if you wish to suggest changes to the content of this unit standard.

Please Note

Providers must be accredited by the Qualifications Authority or a delegated inter-institutional body before they can register credits from assessment against unit standards or deliver courses of study leading to that assessment.

Industry Training Organisations must be accredited by the Qualifications Authority before they can register credits from assessment against unit standards.

Accredited providers and Industry Training Organisations assessing against unit standards must engage with the moderation system that applies to those standards.

Accreditation requirements and an outline of the moderation system that applies to this standard are outlined in the Accreditation and Moderation Action Plan (AMAP). The AMAP also includes useful information about special requirements for providers wishing to develop education and training programmes, such as minimum qualifications for tutors and assessors, and special resource requirements.

This unit standard is covered by AMAP 0112 which can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.